

FOOD BOWL WINE DINNER

first

HAMACHI CRUDO

grilled apricot | shishito | puffed grains

Little James' Basket Press, Sauvignon Blanc-Viognier, France

second

SQUID INK TAGLIATELLE

uni | lobster | charred tomato

Sonim, Cava, Catalonia, Spain

third

VENISON LOIN

stone fruit | arugula | gooseberry jus

Tablas Creek, Syrah-Grenache, Paso Robles, California

fourth

SUMMER PETIT TART

yuzu curd | fresh berries | mint

Dr. Heyden, Riesling Kabinett, Rheinhessen, Germany

\$69 PER PERSON

We are required to inform you by the Illinois State Food Code that consuming raw or undercooked meats, poultry or seafood, shellfish or eggs may increase your risk of food borne illness.

BAPTISTE & BOTTLE

BOURBON + PROVISIONS